

# Town of Lexington Office of Community Development Health Division 1625 Massachusetts Avenue Lexington, MA 02420

Fee: <u>\$50.00</u>

#### **Existing Food Establishments**

#### **Plan Review Application**

Check all th	nat appi	V:
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- o Change in Menu
- Simple Renovations
- o Equipment Replacement

Name of Establishment:
Address of Establishment:
05 CMR 590.011 requires the Board of Health to deny or grant approval of food establishment plan within thirty (30) days upon submission of said plans. This thirty-day (30) time period begins when a complete application when all the paperwork has been submitted to the Health Department.
,, have read and understand the contents/requirements of this pplication packet and agree to the provisions listed above and contained within.
Date200_

NO RENOVATION OR CONSTRUCTION WORK TO BE DONE IN FOOD ESTABLISHMENT BEFORE WRITTEN APPROVAL FROM HEALTH DEPARTMENT

#### **Applicant Emergency Contact Information**

We must be able to contact you in case of an emergency. We DO NOT WANT a corporate address. We require personal addresses where responsible people can be reached at any time.

Name of Business or Company:

Name of Owner and/or Manger:

Address (Home):				
Telephone # (Home):				
Telephone # (Cell/24 Ho	our):			
1 <sup>st</sup> Alternate Contact (N	ame):			_
Address (Home):				
Telephone # (Home):				
Telephone # (Cell/24 Ho	our):			
	,	•	es of perjury that I, to my be tate taxes required under la	
Federal ID:				
Or				
Social Security Number				
Signature of Individual	or Corporate Nam	ne:		_
provided in this application	on and I affirm that er applicable law. I	the food establishment have been instructed b	to the accuracy of the informate to the accuracy of the informate to the second to the	105
S	signature			
	EOD DOADT	OF HEALTH USE (	ONI V	
Date Rec'd.	Date Inspected	Approved by	Permit #	
2.00 00		1		

## INFORMATION NEEDED BEFORE WORK CAN BEGIN

1. Completed Food Establishment Plan Review Application
2. Include the following items with the completed application (if the item is not applicable please indicate with a $N/A$ ).
a.) Floor plan (inside establishment): Show location of all equipment to determine food flow. Sketch on accompanying sheet or include plans.
b.) Manufacturer's Specification Sheet(s) for all new equipment (indicate locations on floor plan)
c.) Finish schedule for floors, covings, walls, and ceilings
d.) Menu or list of new food items to be served.
e.) Check for plan review fee \$50.00 (non-refundable) made out to "Town of Lexington"
2. Letter from Health Department approving the submitted application and plan. The letter will allow work to begin. No work can begin without this letter.
Please call the Health Department with questions:

#### **Fee Schedule**

Gerard F. Cody, Health Director

781-862-0500 x 237

**Kathy Fox, Health Agent** 

781-862-0500 x 249

Renovation of Existing Establishment: \$50.00

#### LEXINGTON TOWN DEPARTMENTS

I,,	the applicant	for the	following	food es	stablishment
acknowledge that I have obtain	ned all the nec	essary pe	ermits from	each de	partment (if
applicable). I agree to comply	with all require	ements of	the Town	of Lexin	gton and of
each department.					

- Fire Department (781-862-0272) 45 Bedford Street
- Building Department (781-862-0500 x 211) 1625 Massachusetts Ave
- Zoning (781-862-0500 x 216 ) 1625 Massachusetts Ave
- Plumbing Inspector (781-862-0500 x 212) 1625 Massachusetts Ave
- Wiring Inspector (781-862-0500 x 215) 1625 Massachusetts Ave


#### B. Plumbing

According to manufacturer specification, please describe back-siphonage protection of the following. If the item is not applicable please indicate with a N/A.

**Reviewers Comments** 

	Reviewers Comments						omments		
	Air Gap	Air Break	"P" Trap	Vacuum Breaker	Integral Trap	Condensate Pump	Grease Trap	Acceptable	Not Acceptable
Water Closets									
Urinals									
Dishwasher									
Garbage Grinder									
Ice Machine									
Ice Storage Bin									
Sinks									
Mop Sink (Service/Janitorial)									
Handwash									
3 compartment									
2 compartment									
Water station									
Steam Table									
Dipper Wells									
Refrigerators/Freezers									
Walk-ins									
Produce/Dairy/									
Deli Cases									
Hose Connection									
Potato/ Vegetable									
Peeler									

### **FLOOR PLAN**

1. Indicate in floor plan box (or attach plans), all existing equipment including but not

limited to bathrooms, handsinks, toilets, 3 bay sinks, mop sink, service sinks, grease trap, cold holding units, hot holding units, customer seating/service area (register), grills, broilers, dry food storage area, walk-ins, chemical storage area, and the location of where new equipment will be installed/replaced.

Attach Specification Sheets to the Floor Plan with a key or description of where the new equipment will be located on the floor plan.

#### C. FINISH SCHEDULE

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

	FLOOR	COVING	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Other Storage				
<b>Toilet Rooms</b>				
<b>Dressing Rooms</b>				
Garbage & Refuse Storage				
Warewashing Area				
Mop Service Area				
Walk-in Refrigerators and Freezers				